



“Two Vines” Riesling-Gewurztraminer, “Two Vines” Cabernet Merlot or Steam Whistle Pilsner.

Dinner Menu

Appetizer Choice

Soup Creation

*OLiV Kitchen thrives on creativity. Our soups are always made from scratch by one of our talented chefs
Your server will be happy to introduce today’s offering.*

Caprese Salad

Red & Yellow Vine Tomatoes, Bocconcini Cheese, Fresh Basil with Basil Pesto, Cracked Black Pepper & Himalayan Pink Salt. Flavor Infused with OLiV Italian Herb EVOO & Black Currant Balsamic.

Entrée Choice

Toasted Sesame Salmon with Honey Butter

Pan Seared Salmon, Black and White Sesame Seeds, Honey Butter on a Bed of Aromatic Jasmine Rice & Seasonal Vegetable. Flavour infused with OLiV Butter EVOO and Sesame Ginger Balsamic.

Grilled Asparagus and Lobster Fettuccine

House Made Fettuccine Noodles, Atlantic Lobster, White Wine and Herb Butter, Parmesan Cheese, Heavy Cream. Topped with Lemon Grilled Asparagus. Flavour infused with OLiV Lemon EVOO and White Balsamic.

Chicken Cacciatore

*Roasted Chicken Supreme surrounded by Tomatoes, Onions, Bell Peppers, Chicken Thigh Meat, Mushrooms, Garlic, Kalamata Olives on a bed of Jasmine Rice & Seasonal Vegetables.
Flavour infused with OLiV Shallot EVOO and Chili Balsamic.*

Vegetable Lasagna

*Egg Plant, Portobello Mushrooms, Zucchini, Red Pepper, Sweet Potatoes, Savoury Marinara Sauce topped with Mozzarella or Bruschetta for Vegan option. Served with Seasonal Vegetables and Chef’s Choice of Potato.
Flavour infused with OLiV Italian Herb EVOO and Garlic Cilantro Balsamic.*

Filet Mignon

Grilled Filet, Savoury Barley with Cream & Parmesan. Pan Seared Mushrooms, Seasonal vegetables. Enhanced with OLiV Leccino EVOO & Smoked Balsamic.

Dessert

Chef’s Choice Dessert

Tea & Coffee Included